

C☆Tex™ - Instant 12616

DESCRIPTION

Pregelatinised, stabilised and cross-linked waxy maize starch.

RAW MATERIAL

Waxy corn (maize)

PRODUCT LABEL

Package labelling Pregelatinized acetylated distarch adipate

Ingredients [Listed in
Descending Order] Modified starch

FOR USE IN FOOD, NOT FOR RETAIL SALE

PRODUCT CLASSIFICATION

CN Code (EU) 3505 10 50
E No E 1422
INS 1422

Country of Origin

Netherlands
Germany

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			8	
Bulk Density	packed	g/l	540		660	
Non soluble residue	-					pass test
Particle Size	D50	µm	40		95	
Protein	Nx6.25 on d.b.	%			0.4	
Sulphur dioxide	-	mg/kg			10	
Visc: Cold RVA	6%ds	mPa.s	1750		2475	

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				2000	
Yeasts	/g				100	
Moulds	/g				100	
Salmonella	/25g					absent

Typical product data

Parameter		Unit	Typically
Ash	-	%	0.4
Particle Size	D10	µm	20
Particle Size	D50	µm	70
Particle Size	D90	µm	170
pH pregel	5%		6

Allergens (Legal directives)
Allergen information

	Presence	Comment
Wheat and products thereof	No	
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

** Sulphur dioxide max 10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

Dietary information

Suitable for	Certified		Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	
Lacto-vegetarian	Yes	No	
Ovo-vegan	Yes	No	
Vegan	Yes	No	
Vegetarian	Yes	No	

GMO statement

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

Legal requirements

This product is in compliance with:

Where manufactured in the EU this product is in compliance with Regulation (EC) 1333/2008 and subsequent amendments - on food additives.

Regulation 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008.

Current JECFA Monograph

REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food (as amended)

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)

REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on the hygiene of foodstuffs (as amended)

COMMISSION REGULATION (EU) 2023/915 on maximum levels for certain contaminants in food (as amended)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

STANDARD PACKAGING

25 kg Multi-ply PE Lined Paper Bags

25 kg Polyethylene FFS Bags

RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24

Minimum remaining shelf life after delivery (months): 6

COMMENTS TO SHELF LIFE

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

FUNCTIONALITY

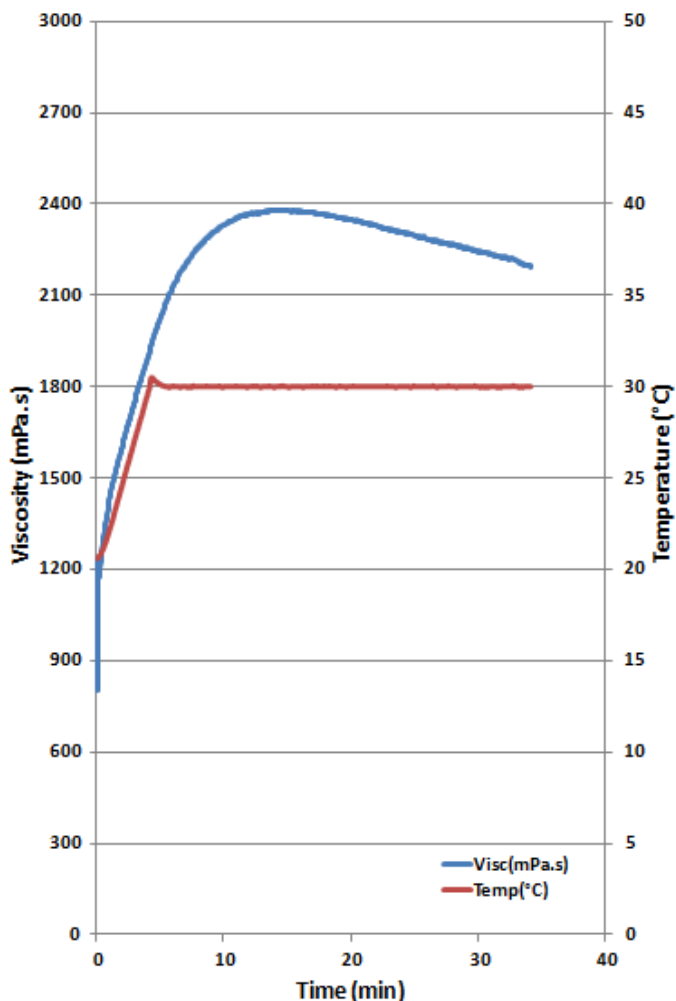
- smooth texture
- good paste clarity
- fast hydration
- bland flavour
- medium to high viscosity
- very good acid resistance
- good cold storage and freeze-thaw stability
- good baking stability

APPLICATION

The product is a highly versatile instant thickener especially developed for:

- instant puddings and desserts
- instant soups and sauces
- dry mixes
- bakery mixes
- frozen dough
- meat fillings

To ensure smooth incorporation, preblend with sugar or other dry ingredients prior to mixing into the aqueous system.



Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

C★Tex™ - Instant 12616

Nutritional Information					
Average values per 100g	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	373	373	373	
Energy (kJ)	kJ	1585	1585	1585	
Protein	g	0.3	0.3	0.3	
Carbohydrates	g	93	93	93	
of which sugars	g	0	0	0	
Added sugars	g		0		
of which starch	g	93	93	93	
Dietary Fiber	g		0		
Fat	g	0.1	0.1	0.1	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	10	10	10	
Salt	mg	25	25	25	
Calcium	mg	5	5	5	
Potassium	mg		0		
Iron	mg	0.2	0.2	0.2	
Vitamin C	mg	0	0	0	
Vitamin D	mcg		0		
Water	g	7	7	7	
Ash	g	0	0	0	

The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.